Unless You Want to be a Bore

ADVICE TO MILADY
By LYDIA LANE

DON'T CLING TO YOUTH

Marjorie Lord . . . Danny Thomas' TV wife.

HOLLYWOOD—"You can learn a great deal about yourself from being in a weekly series," declared Marjorie Lord, known to her fans as Danny Thomas' TV wife.

"Having new dresses every week is a thrill," she confessed, since she wore the same costumes for three years in "Anniversary Waltz" on the stage.

But she smiles at the mention of this play, because through it she got a TV husband and a real-life one.

"I'm much more critical of myself on the TV screen than I am in the mirror. I'm able to have much more objectivity, because I see myself from every angle. I little realized the importance of details before. If I liked a dress I never would have rejected it because it had a plain, round neckline, but I know now that this is very unflattering on me.

"So much depends on fabrics," Marjorie continued. "Something soft and clinging is much more becoming than stiff, stand-out materials. And I don't like myself in anything too tight.

"I have discovered that a wrong sleeve length can ruin my whole appearance," she explained. "I look well in dresses with three-quarter sleeves or those four inches below my shoulders, but the so-called bracelet sleeve isn't for me.

"I feel there is no better place to express individuality than in my hemlines," Marjorie went on. "The fashion trends are to be adopted, but not blindly. It depends on the length of one's legs. their shape and size, whether a skirt should be slim or full. The final decision should be made before a three-way mirror—choosing a becoming length and not a given length from the floor."

Because Danny Thomas is so dark, Marjorie was asked to bleach her hair for the role of his wife on TV.

"I never would have done it on my own," she confessed, "because of the expense and the time it takes. But a light frame around my face does photograph well. I am happy with my hair this color and the way I'm required to wear it. I'm particularly fond of the casual line, because it is much better on me than the way I wore it before.

"To many women, the color of hair is a symbol of age. When they see themselves getting grey they become emotional over departing youth. Women who try to cling to youth are a bore to other people," she exclaimed. "I don't mean that one shouldn't try to be attractive and in good physical condition, but that is something different from attempting to look younger than you are.

"We put too much emphasis on youth for youth's sake. Life has something interesting to offer every age. If you have to give up romance there will be other things to replace this relationship.

"I don't think it's a compliment to be told that I haven't changed. I want to grow up and mature," she added.

Marjorie has a tight schedule with her TV show, running her home and being a mother.

"When I have such a full daily schedule I have to work at relaxation," she admitted. "There is nothing more fatiguing than rushing. When I get overly tired I hate to look in the mirror.

"But I'm learning that true relaxation comes from the mind. If you have a heavy day you can force yourself to do each thing as if it is the only thing you have to do. With this thought in view you get twice accomplished with half the effort."

Marjorie and I had been chatting in her dressing room at CBS, and when a snack cart came by she closed the door.

"I indulged on entirely too many Christmas goodies, and I want to take off this extra weight," she exclaimed. "Every pound I gain shows on the screen so I have to stay thinner than I would if I weren't working."

THOUGHT for FOOD

IN MOST HOMES the fireplace is the focal point for family living . . . Have you ever noticed how quickly the family congregates the minute a match is set to the logs in the grate? And once seated before its benign warmth a family solidarity is felt almost immediately . . . The feud between big sister and little brother simmers down; father forgets his annoyance about the bashed fender and mother will never find a better time to broach the subject of a new rug than right after tea by the fire. Even the dog who has been disgraced for chewing a new shoe can ease into the family circle and get his ears rubbed.

FIREPLACE SUPPERS

. . . By MURIEL WILSON

Right now while the outside patio and barbecue is in disuse, the fireplace offers a ready made place for informal open fire cooking. Of course some housewives wouldn't consider the idea . . . too messy, something might get spilled and it is not too easy to serve from the hearth. Others are enthusiastic and feel that the fun outweighs the disadvantages. Most of the disadvantages can be overcome if one is interested enough.

A low coffee table pulled close to the hearth makes a fine place to serve from. A family I know cut a foot from the legs of a card table making a light weight tray, with legs. You can use individual trays to eat from or use cushions and have the real informality of floor-level eating. People who have a raised hearth have the perfect serving area. In any case there are always ways of getting around inconveniences if you want to.

Keep the equipment simple . . . an old grate laid across the firedogs makes a cooking area. Long-handled forks or a corn popper can be used to cook hot dogs. If you own one of those old iron Dutch ovens you can set it right in the embers and make stew or mulligan. (Soap the bottom of pots that you set right in the fire and they will wash easily.)

A special sort of fire is necessary . . . charcoal or any fruit or hardwood is best but whatever wood is used it should be allowed to burn down to non-blazing embers before starting to cook.

Almost any food that can be broiled can be done on a fireplace grate . . . hamburger, hot dogs, slices of ham, chicken, chops or steak.

Foil slip-covers (I like the heavy weight Reynolds Wrap) are excellent for cooking all these foods. Wrap them in serving-size packages and there will be no spashing and no greasy hearth. Besides the main dish meat you can wrap buns, garlic bread muffins or such in foil and have them heating at the side of the grate. With a double thickness of this heavy foil you can shape a foil frying pan to pan fry potatoes or to cook bacon and eggs. The beauty of this is that there will be no pan to wash afterwards. These throw-away pans are a dish-washer's delight and a perfect assist for fireplace cooking.

For those of you who have children here is another idea for fireplace cooking. Save the one pound coffee tins (you need one for each person). In the bottom of each tin put a piece of bacon, on top of this place a large ground beef patty. Toss in quartered carrots, sliced onions and diced potatoes. Season with salt and pepper, put on the lids, and place the tins right in the embers. Let each child fix his own tin. Cook for half an hour. You will need heavy stove mitts to retrieve the tins from the fire and to remove the lids. Plates, of course, will have been heating at the fireside ready to receive the contents of each tin.

Go-withs for these fireside meals are rolls, crisp bread and a fine, big, green salad, ice cream and cookies, cheese and crackers, or hot mince or apple tarts. These last could have been wrapped in foil and heated on the grill while the first course is being eaten. Why not try a fireplace supper some rainy Sunday evening?

THIS WEEK'S ANAGRAM

How is your vacabulary? There is no better or more fascinating way to improve it than by solving these anagrams each week. Add the letters in the first column to the letters in the second column, and rearrange the letters so as to form a new word. Example: FEND plus SEE equals ???. Answer: DEFENSE. Can you solve the following anagrams?

(1)	LAME	PLUS	CAN	EQUALS	???
(2)	RUST	"	APE	"	"
(3)	STIR	"	LEG	"	"
(4)	PROD	"	SEN	"	"
(5)	SEAT	"	ERR	"	"

Solution to today's anagrams are printed on Page 10.